

TERRITORY

PRODUCTION AREA

Central and eastern Sicily

GRAPE VARIETY

Sauvignon Blanc

SOIL

Calcareous - clayey

ALTITUDE

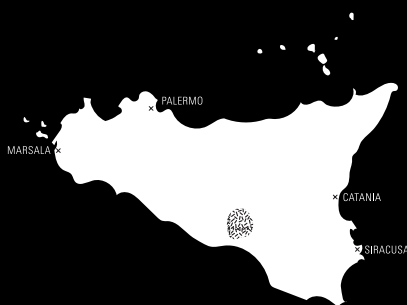
300 – 350 metres above sea level

VINEYARD

Spurred Cordon training system, planting density of 5,500 vines per hectare

YEARLY CLIMATE

Average general weather conditions. Mild winter with little rain; cool and breezy spring, and therefore dry, which considerably influenced the vegetative cycle of the vine; hot summer with some rainfall, which significantly helped the grape bunches to grow and ripen until harvesting time



Sauvignon Blanc

TASTING NOTES

COLOUR

Straw yellow with greenish tinges

BOUQUET

Elegant and complex. Varietal notes blend with floral notes of jasmine and white broom. Fruity notes are combined with very delicate spicy notes reminiscent of vanilla and pink pepper

FLAVOUR

Ample, well-structured and fresh. The aftertaste confirms the notes in the bouquet. Very persistent on the palate



SUÒLO

SAUVIGNON BLANC

TYPE

White

CLASSIFICATION

Typical geographical indication (IGT) "Terre Siciliane"

HARVEST

When the grapes are perfectly ripe, in the third week of August. The grapes were harvested manually, in small crates, in the early hours of the morning

VINIFICATION

The grapes are destemmed. The grapes macerate cold on the skins and are then gently pressed. The musts are statically decanted cold and are then left to ferment into alcohol, partly in steel tanks and partly in oak barrels

MATURATION

On its lees for six months

REFINEMENT

Three months in the bottle

ALCOHOL

13.0 - 13.5% by vol

SERVING TEMPERATURE

10° - 12°C

FOOD PAIRINGS

Ideal with oysters and shellfish. It also goes well with baked fish and white meat dishes



DUCA DI SALAPARUTA

DAL 1824